

A1 COLD BREW



ACIDITY

high

BODY

medium

SWEETNESS

medium high

PROCESSING

various

HARVEST

2025

100% ARABICA



ROAST STYLE

GRIND

DATE ROASTED

semi sweet chocolate | toasted cocoa nibs | strawberry

A1 Cold Brew - When formulating this blend we were looking for a smooth tasting chocolate forward cold brew with a nuance of ripe strawberry. The consensus after testing and tasting was “this is a number one cold brew” top tier in terms chocolate and strawberry notes. This blend makes a great city roast for the lighter roast cold brew lovers. Smooth clean tasting nuances of semi sweet chocolate, toasted cocoa nibs, strawberry, and a little orange in the finish. Cold brewing is a no heat method of natural brewing on the counter at room temperature for about 18 hours using a 1:8 ratio of ground coffee to water. After brewing refrigerate and dilute with milk to taste.

NET WT 16 OZ | 1 POUND | 453 G